



Food Safety and Environmental Services

FY 2007 Activity Summary

Bureau of Epidemiology and Disease Control
Office of Environmental Health
Food Safety and Environmental Services Section
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Janet Napolitano, Governor
State of Arizona

Susan Gerard
Director, Arizona Department of Health Services

ARIZONA DEPARTMENT OF HEALTH SERVICES
Bureau of Epidemiology and Disease Control

Office of Environmental Health
Food Safety and Environmental Services Section
150 N. 18th Avenue, Suite 430
Phoenix, Arizona 85007-3245
(602) 364-3122

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Executive Summary

The Arizona Department of Health Services (ADHS) administers a statewide public health sanitation program for food safety, bottled water, public accommodations, e.g., hotels and motels, children's camps, campgrounds, public schools, and public and semi-public bathing places. ADHS has delegated several public health sanitation program responsibilities to each of the 15 Arizona county health departments in order to most effectively accomplish its mission objectives.

Individuals that carry out the provisions of the program must be licensed as a Registered Sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide working under the direct supervision of an Arizona Registered Sanitarian. There were 155 Registered Sanitarians and 25 Sanitarian Aides employed with the 15 Arizona county health departments and ADHS that were engaged in the public health sanitation program in Arizona during FY 2007.

The following highlights FY 2007 activities.

- One hundred forty-six (155) Registered Sanitarians and nine (25) Sanitarian Aides at ADHS and the 15 Arizona county health departments conducted 111,325 inspections at 50,587 regulated facilities in Arizona.
- There were 31,354 regulated food establishments in Arizona during FY 2007. A total of 77,414 food safety inspections, i.e., routine, re-inspection, and pre-operational, were conducted at those establishments. An additional 5413 inspections were conducted at temporary food establishments. The total number of food program inspections reached 82,827.
- Twelve Arizona counties are participating in the FDA's Voluntary National Retail Food Regulatory Program Standards. The program is designed to foster national uniformity among regulatory programs responsible for retail food protection. The program also provides data collection and correlation useful in program evaluation and improvement. The eleven participating counties are Apache, Cochise, Coconino, Gila, Greenlee, La Paz, Maricopa, Mohave, Pima, Pinal, Yavapai, and Yuma

1.0 Introduction

The Food Safety and Environmental Services Section of the Office of Environmental Health, Arizona Department of Health Services (ADHS), has responsibility for administration and oversight of food safety and environmental sanitation monitoring and enforcement in the State of Arizona in accordance with State law. The mission of the Food Safety and Environmental Services Section is:

To prevent and control human illness related to the transmission of infectious agents or toxic substances in food and water, and to prevent disease transmission due to unsanitary conditions in hotels and motels, trailer coach parks, bathing places, group homes, behavioral health centers, adult foster care homes and children's camps.

The Food Safety and Environmental Services Section administers a statewide public health sanitation program which includes food safety, bottled water, public accommodations, e.g., hotels and motels, children's camps, campgrounds, public schools, and public and semi-public bathing places. The program performs epidemiological investigations, interprets public health sanitation laws and rules for Arizona county health departments and establishes and maintains liaisons with federal and local agencies.



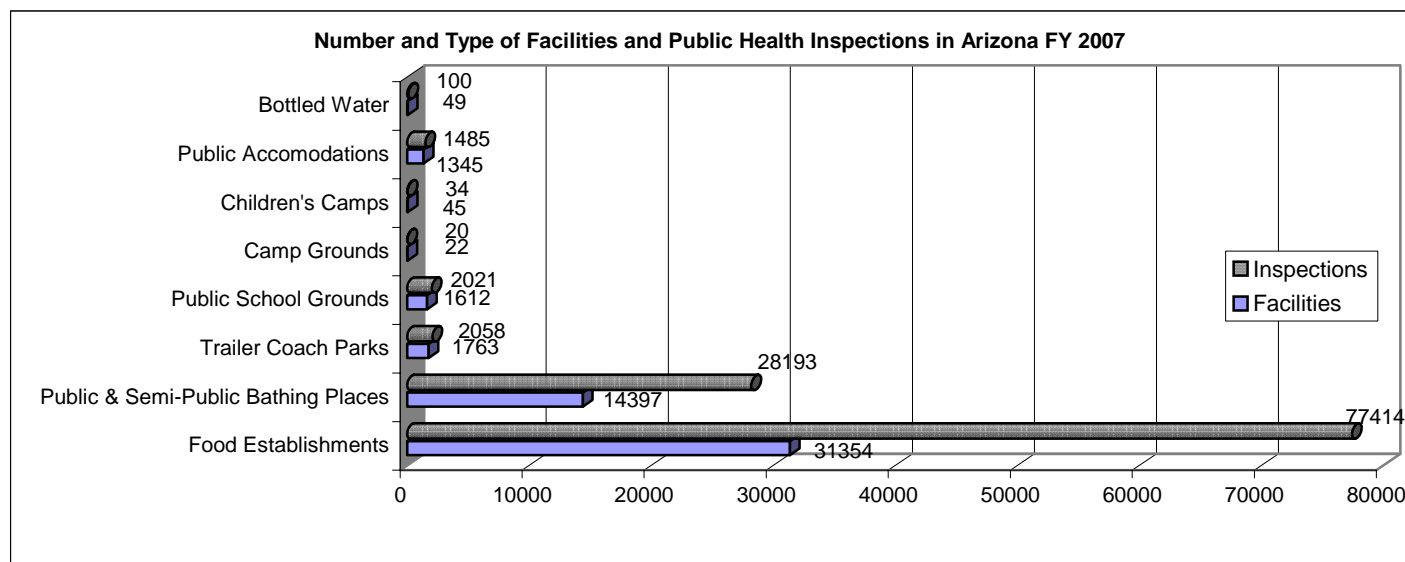
Arizona Department of Health Services
150 Building
Phoenix, Arizona

2.0 FY2007 Activities

ADHS has delegated several public health sanitation program responsibilities to each of the 15 Arizona county health departments in order to most effectively and efficiently accomplish its mission objectives. The delegation of responsibilities allows local governments to maximize the level of services they provide with available resources and to choose the services most needed in their communities. Local control encourages community interaction in program design and operation to meet community needs.

Counties accepting delegated responsibilities are required to perform duties in accordance with conditions outlined in their specific delegation agreement with ADHS. County health departments must submit annual reports summarizing their program activities as required by their delegation agreements.

Facilities regulated by the state and counties include various food establishments, bottled water facilities, public accommodations, e.g., hotels and motels, children's camps, campgrounds, public school grounds, and public and semi-public bathing places. Personnel that carry out the provisions of the program must be licensed as a Registered Sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide under the direct supervision of an Arizona Registered Sanitarian. One hundred forty-six (155) Registered Sanitarians and nine (25) Sanitarian Aides at the 15 Arizona county health departments and ADHS conducted 111,325 inspections at the 50,587 regulated facilities in Arizona during FY2007.



2.1 Food Safety

2.1.1 Inspection Programs

Restaurants, food markets, mobile food units, food processors, prison and jail eating facilities, food warehouses, bakeries, and school cafeterias are routinely inspected to evaluate food safety practices in these establishments.

There were 31,354 regulated food establishments in Arizona during FY2007, an increase of 4% from the previous year. State and county sanitarians and sanitarian aides conducted 77,414 food safety inspections, i.e., routine, re-inspection, temporary and pre-operational, at these facilities.

A classification scheme categorizes food establishments by the complexity of the food service operations. More complex operations conduct a greater variety of food service activities and may require more frequent inspections in order to ensure that all food safety measures are being followed. The classification scheme is as follows:

Complex

- The facility prepares and holds hot or cold food for more than 12 hours before serving; and/or
- The facility cooks and cools a significant number of foods during the food handling process; and/or
- The facility prepares food for off-site service; and/or
- The facility vacuum packs food; and/or
- The facility serves a highly susceptible population.

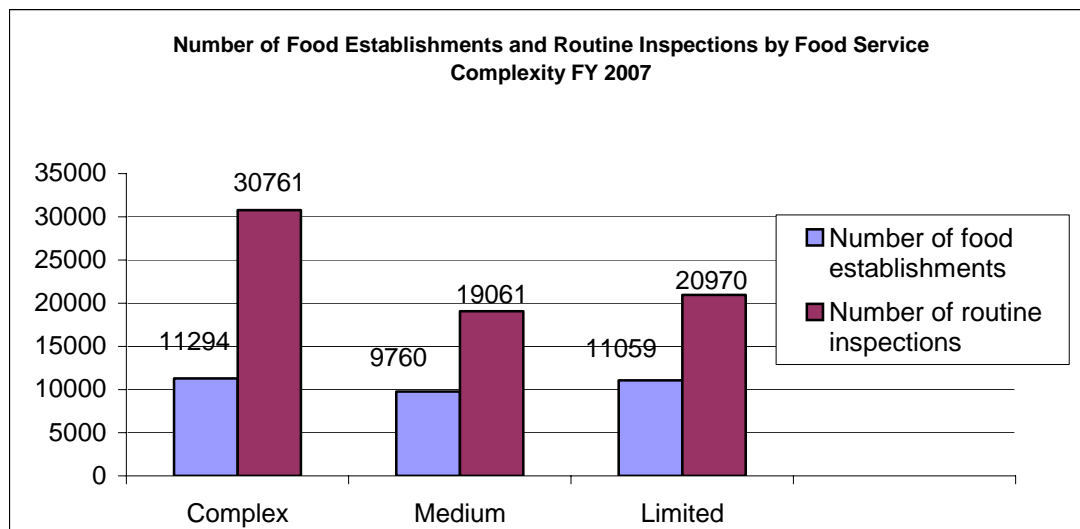
Moderate

- The food prepared in the facility from raw ingredients requires minimal assembly; and/or
- Hot or cold food preparation in the facility is restricted to same day service; and/or
- Foods requiring preparation in the facility are from approved processing facilities.

Limited

- Only pre-packaged potentially hazardous foods are available or sold; and/or
- The potentially hazardous foods served are commercially pre-packaged in an approved food processing facility; and/or
- The facility only has limited preparation of potentially hazardous foods and beverages; and/or
- The facility only serves beverages.

Food establishments in Arizona classified as high and medium complexity generally are inspected more frequently than simple facilities. On average, there were 2.5 inspections per complex facility, 2.0 inspections per medium facility and 1.5 inspections per simple facility. This pattern is consistent with ADHS' recommendations to inspect complex food service operations more frequently than simple food service facilities.



2.1.2 Enforcement

The aim of the food safety inspection program is to achieve compliance with state food safety requirements without resorting to compliance proceedings and enforcement actions. Unfortunately, these actions are sometimes necessary to achieve compliance with minimum requirements. During FY2007, 1,191 enforcement actions were taken at food establishments in Arizona. Statewide, compliance proceedings or enforcement actions were taken at approximately 3.8% of food establishments.

2.1.3 Food Safety Activities in Arizona

- Twelve Arizona counties are now participating in the FDA's Voluntary National Retail Food Regulatory Program Standards. The program is designed to foster national uniformity among regulatory programs responsible for retail food protection. The eleven counties participating are Apache, Cochise, Coconino, Gila, Greenlee, La Paz, Maricopa, Mohave, Pima, Pinal, Yavapai, and Yuma.
- The Azsafefood Listserv developed in collaboration between ADHS and the University of Arizona Cooperative Extension Service maintains over 135 members. The Listserv was designed to serve as an easily accessible forum for individuals interested in food safety issues in Arizona. The majority of members are Registered Sanitarians from ADHS and the 15 Arizona county health departments. The Listserv has also served as an important communication tools to broadcast important food recall, food tampering, and related notices to Arizona county health departments.
- ADHS Office of Environmental Health publishes and distributes an E-Newsletter through the Azsafefood Listserv and the ADHS web site targeting individuals interested and involved in public health sanitation issues in the State of Arizona.

2.1.4 Food Safety Update

In response to a statutory change that shifts regulatory authority for milk at the retail level to ADHS from the Arizona Department of Agriculture, associated rules were amended. The rule making process was completed in FY2007.

2.1.5 Reports of Foodborne Illnesses

There were 1558 foodborne illness complaints received by Environmental Health Departments in FY2007.

The Arizona Department of Health Services conducts surveillance for foodborne illnesses and other enteric diseases and helps the county health departments conduct additional investigations of disease outbreaks. Environmental investigations, including a focused inspection, are conducted when gastrointestinal diseases are suspected to be associated with a foodborne illness. When a link between foodborne illness and a food establishment is made a detailed investigation is conducted to determine the source.

Salmonella oranienburg

From September 2006 through March 2007 an outbreak of *Salmonella oranienburg* occurred in the Sierra Vista area. From the onset of this outbreak, ADHS worked closely with the Cochise County Environmental Health Division to determine the source. This outbreak consisted of 59 cases in a three phase outbreak. The first phase consisted of 31 cases of *Salmonella* infection with illness onset dates from September 1 through October 13, 2006; the second phase consisted of 15 cases from November 2 through December 22, 2006; and the third phase consisted of 11 cases from January 22 through March 8, 2007.

On January 12, 2007, due to the extremely unusual nature of this outbreak (the regional specificity and long duration of case onsets), assistance from the U.S. Center for Disease Control and Prevention was formally requested.

Due to a strong statistical correlation and one positive environmental sample, one food establishment was identified as being involved in a part of the outbreak. This establishment was closed for three days to facilitate

a thorough disinfection of all surfaces, including the kitchen, storage areas, staging areas, dining spaces, and restrooms, and all potentially contaminated food and supplies were discarded.

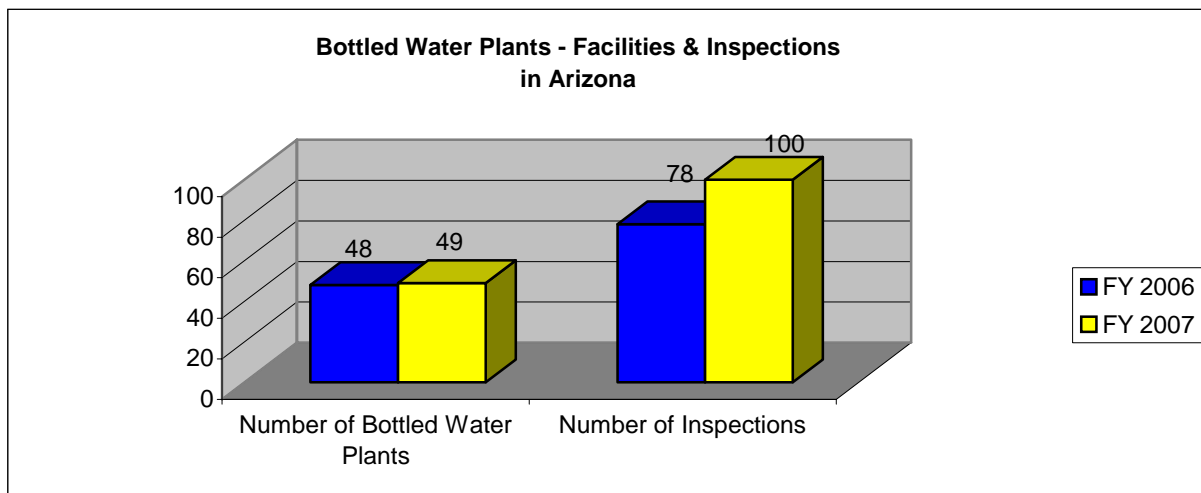
No food source was ever identified in conjunction with this outbreak. The CDC has stated in their draft trip report that there is likely to be an as yet unidentified environmental reservoir for this strain of *Salmonella*.



Arizona Department of Health Services
State Laboratory
Phoenix, Arizona

2.2 Bottled Water

Facilities that bottle water for distribution in Arizona are routinely inspected to evaluate the sanitation practices. There were 49 bottled water facilities in Arizona in FY2007. State and county sanitarians conducted 100 inspections in these facilities during FY2007.

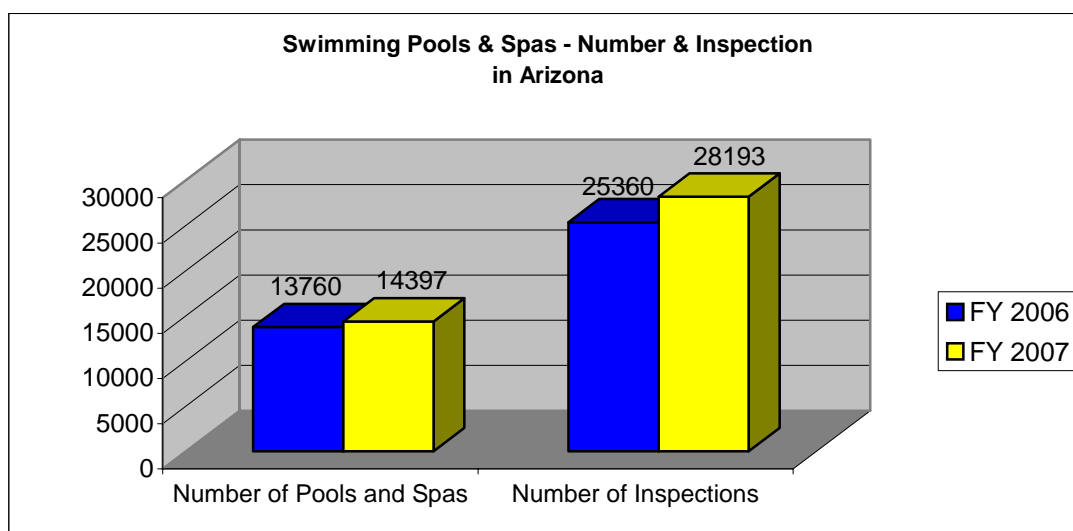


2.3 Bathing Places

Public and semipublic swimming pools and spas, as well as a few natural bathing places, are routinely inspected to evaluate whether these facilities are operated so that they prevent the spread of disease.

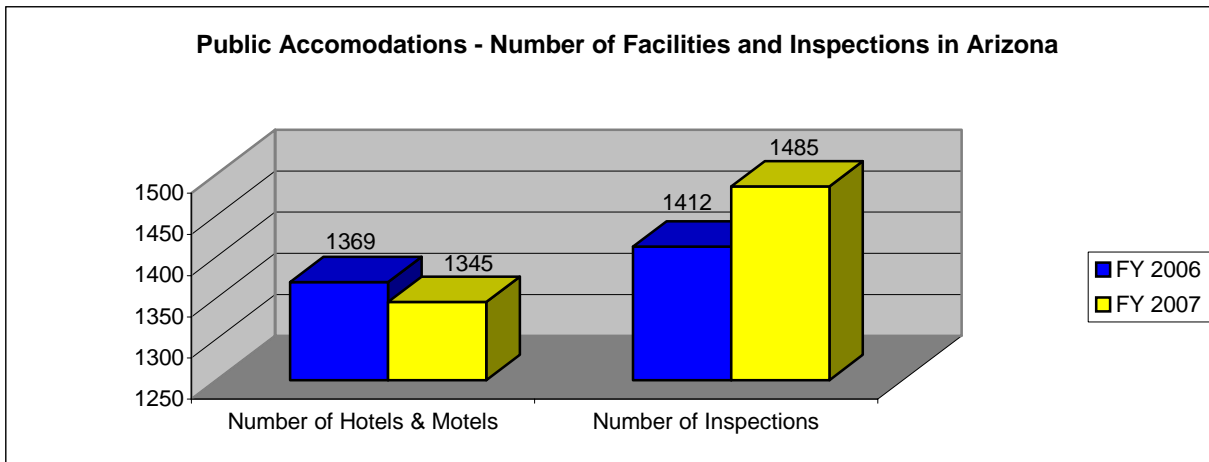
The rules apply only to the sanitary conditions of public and semipublic swimming pools and bathing places. A swimming pool or bathing place is “public” if it is open to members of the general public, regardless of whether a fee is charged for admission. A swimming pool or bathing place is “semipublic” if it is operated in conjunction with a lodging such as a hotel, motel, resort, apartment, townhouse or condominium complex, trailer court, mobile home park, or recreational vehicle park.

There were 14,397 public and semipublic swimming pools and spas in Arizona in FY2007. State and county officials conducted 28,193 bathing place inspections. State and county health departments implemented 763 enforcement actions at bathing places in FY2007.



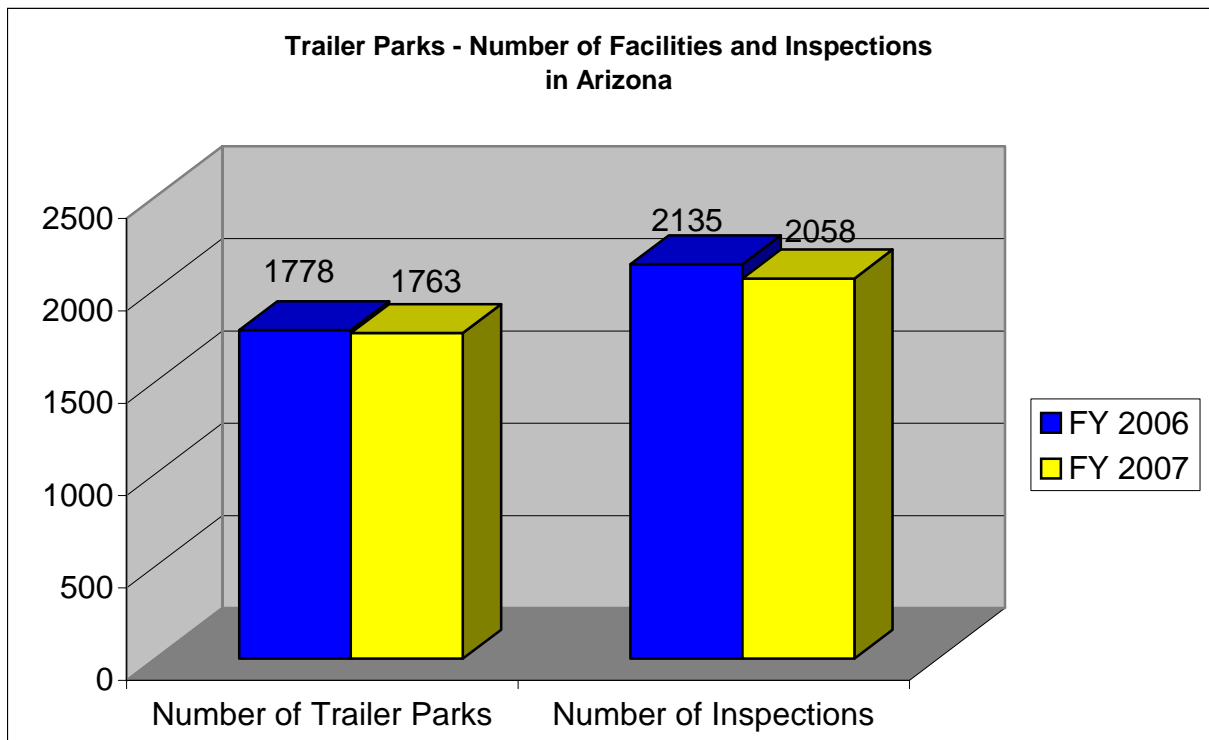
2.4 Public Accommodations

Public accommodations such as hotels, motels, and boarding houses are routinely inspected to evaluate sanitation practices. There were 1345 public accommodations in Arizona in FY2007. State and county sanitarians conducted 1485 inspections in these facilities. State and county health departments made 147 enforcement actions at public accommodations in FY2007.



2.5 Trailer Coach Parks

Trailer coach parks are routinely inspected for general sanitation practices including, but not limited to, garbage and trash removal, sewerage connections, and water and wastewater. There were 1763 trailer parks in Arizona in FY2007. State and county sanitarians conducted 2058 inspections in these facilities. State and county health departments made 12 enforcement actions at trailer coach parks in FY2007.



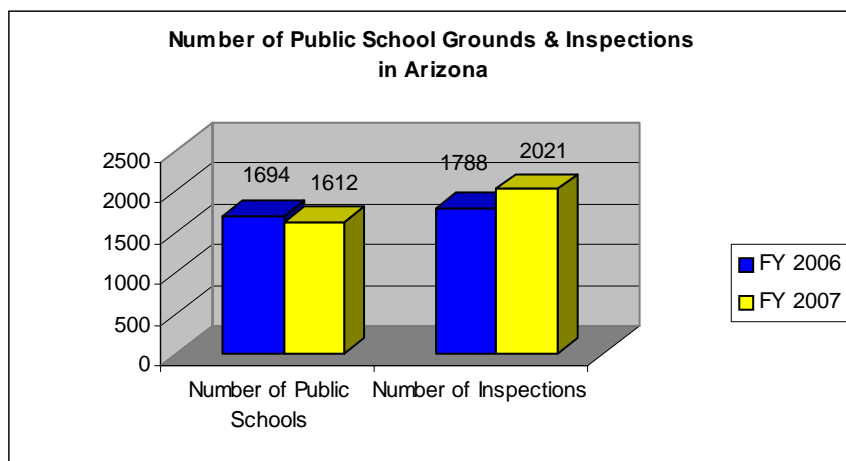
2.6 Public Schools

Public schools, including charter schools, are routinely inspected to determine whether they are in compliance with sanitation requirements. The inspections focus primarily on general sanitation including garbage and trash removal,

drinking fountains, locker rooms, and restrooms. Cafeterias at the schools are considered food establishments and inspections are made under the food safety program (see Section 2.1).

In accordance with the five-year-review report approved by the Governor’s Regulatory Review Council, ADHS revised the public school sanitation rules. The changes made the rules consistent with current statutes, corrected outdated citations to related administrative rules, made clear that the rules pertain only to public schools and conform to the rulemaking format and style requirements. The rules revision process was completed in early FY 2006.

There were 1612 public schools in Arizona in FY 2007. State and county sanitarians conducted 2021 inspections in the schools. State and county health departments implemented 2 enforcement actions at public schools in FY2007.



2.7 Children’s Camps

Children’s camps are routinely inspected to determine if they are in compliance with sanitation and food safety requirements. The inspections focus primarily on general sanitation including garbage and trash removal, restrooms, and sleeping quarters. Inspections are also conducted at the food service kitchens. Inspections for children’s camps are tracked by annual year rather than by fiscal year since the camps are open seasonally in the summer months of June to September. Tracking by annual year allows for more effective management of children’s camp inspections.

There were 42 children’s camps that applied for an annual permit. Most of the camps are located in rural counties. Some of the camps operate for several months during the summer, while others may operate for only a few days.

Forty inspections of children’s camps were conducted during FY2007. One enforcement action was necessary at a children’s camp in FY2007.

3.0 Points of Interest

County and state Registered Sanitarians and Sanitarian Aides provided increased vector control activities in response to West Nile Virus emergency response services and related activities during FY2007. Despite the added workloads and assignments in this important activity, inspection frequencies as outlined in the county delegation agreements were achieved during FY2007.

FDA Voluntary National Retail Food Regulatory Standards Program participants include 11 of the 15 Arizona County Environmental Health Departments and 1 Native American Tribe. Five county participants have met 3 or more standards. All of the participants are progressing toward meeting initial standards. The program enjoys very strong County Health Department support.

4.0 Registration and Training of Sanitarians

Arizona law requires an individual shall not be employed as a sanitarian by the State or any political subdivision of the State unless that person is registered by ADHS as a sanitarian. The director of ADHS appoints members to serve on the Arizona Sanitarian's Council. The Council provides for the classification of sanitarians, standards for sanitarians, and provides for the examination of applicants for registration as sanitarians. During FY 2007, 27 applications were received and 26 of those were accepted by the Council to take the examination. Of those 27 applicants, 23 passed the examination and became registered as sanitarians. Four hundred thirty-nine (439) current Arizona Registered Sanitarians renewed their registration for calendar year 2008.

Individuals responsible for carrying out the provisions in the ADHS delegation agreement must be registered as a sanitarian in the State of Arizona or, under specific conditions, a Sanitarian Aide under the direct supervision of an Arizona Registered Sanitarian. There were 161 Registered Sanitarians employed at the 15 Arizona county health departments and ADHS involved in ADHS delegated activities. Twelve sanitarians have been standardized in the new food code requirements. Standardization is a process by which experienced sanitarians can be trained to focus on critical factors and to maintain consistency. The updated standardization procedure is far more complex and time consuming than previous standardization requirements, reflecting the increased professional nature of the work involved.

Trainings Offered for Registered Sanitarians

Continuing education is a requirement for annual Sanitarian Registration renewal. This requirement reflects the importance of continuing education to the Environmental Health Profession. Registered Sanitarians must stay abreast of advances in environmental health science, technology, regulations, policies, procedures, and a vast array of industry advances. Meeting this requirement is frequently challenging due to limited training opportunities and resources to fund time and travel for training events.

Arizona Sanitarians were fortunate that a wide variety of training opportunities were offered during FY2006. As noted in section 2.1.5, Food Biosecurity, numerous training events were provided by the Western Institute for Food Safety and Security (WIFSS) and our Partners at the Arizona Department of Agriculture and the Federal Bureau of Investigation with participation by numerous industry representatives. Our own Offices of Vector and Zoonotic Diseases, and Emergency Preparedness also provided numerous training opportunities. The Federal Emergency Administration on-line training program offered additional options that required minimal resources for participation.

5.0 Summary

- Representatives from the 15 Arizona county health departments and ADHS conducted 111,325 inspections at 50,587 regulated facilities during FY2007.
- There were 31,354 food establishments in Arizona and 77,414 food safety inspections, i.e., routine, re-inspection, and pre-operational, were conducted at these establishments.
- A total of 155 Registered Sanitarians were involved in Food Safety Programs at state and local agencies.

**Number of Sanitarians and Sanitarian Aides Employed and Handling ADHS Delegated Duties
by Jurisdiction in FY 2007**

Jurisdiction	Sanitarians	Sanitarian Aides
ADHS/ASU	6	0
Apache	1	1
Cochise	8	1
Coconino	6	1
Gila	3	1
Graham	1	0
Greenlee	2	0
La Paz	3	1
Maricopa	86	9
Mohave	8	3
Navajo	1	1
Pima	15	2
Pinal	5	0
Santa Cruz	4	2
Yavapai	3	3
Yuma	6	0
Total	155	25

Appendix

* Performed by ADHS # = data not available

	Apache	Cochise	Coconino	Gila	Graham	Greenlee	La Paz	Maricopa
Jurisdiction activity by type								
Food Establishments								
Current number of food establishments	133	787	1025	411	163	73	205	19596
Limited	44	299	296	85	65	21	79	7895
Moderate	32	94	180	163	24	24	37	4958
Complex	57	394	549	163	74	28	89	6743
Number of routine inspections	47	2120	1401	786	135	101	374	51171
Number of reinspections	1	236	775	28	0	3	16	4292
Number of pre-operational inspections	2	297	215	63	6	2	13	4177
Number of foodborne illness complaints	0	45	64	7	9	1	10	1307
Number of non-foodborne illness complaints	0	206	268	16	25	7	13	2176
Number of compliance proceedings	0	0	5	0	25	0	0	1180
Number of food items detained/embargoed	0	1854	25	0	1	0	0	105870
Number of temporary food establishment inspections	11	358	267	193	56	88	238	2085
Outreach								
Number of presentations	0	22	68	6	3	20	30	332
Number of participants/audience	0	0	3781	145	26	460	1000	14580
Number of consultations/counseling provided	0	1948	1107	59	0	43	500	1486
Number of media contacts	0	2	10	2	0	5	28	75
Non-food related activities								
Public & semi-public bathing places	4	107	228	24	19	2	22	10439
Routine inspections	0	629	399	45	4	4	92	20790
Complaint inspections	0	6	8	0	4	0	0	545
Enforcement actions	0	0	0	0	0	8	8	2352
Trailer coach parks	0	98	85	0	11	8	194	513
Routine inspections	0	121	90	0	11	1	195	732
Complaint inspections	0	18	0	0	0	1	5	87
Enforcement actions	0	0	0	0	0	0	8	5
Public school grounds	0	45	45	23	*	4	12	945
Routine inspections	0	63	53	23	*	4	12	1287
Complaint inspections	0	0	8	0	*	0	0	26
Enforcement actions	0	0	0	0	*	0	0	2
Camp grounds	0	0	15	1	0	0	0	1
Routine inspections	0	0	15	1	0	0	0	1
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	3	0	*	6	1	0	0	0
Routine inspections	2	0	*	6	0	0	0	0
Complaint inspections	0	0	*	0	0	0	0	0
Enforcement actions	0	0	*	0	0	0	0	0
Public accommodations	26	82	180	28	10	3	22	450
Routine inspections	0	112	244	52	2	2	22	578
Complaint inspections	0	3	14	0	0	0	0	60
Enforcement actions	0	0	0	0	0	0	0	3
Bottled water	0	0	2	0	0	0	1	27
Routine inspections	0	0	4	0	0	0	1	76
Complaint inspections	0	0	0	0	0	0	0	4
Enforcement actions	0	0	0	0	0	0	0	1
Body Art Parlors			17					
Routine Inspections			29					
Complaint inspections			2					
Enforcement actions			0					

Appendix

	Mohave	Navajo	Pima	Pinal	Santa Cruz	Yavapai	Yuma	ADHS/ASU
Jurisdiction activity by type								
Food Establishments								
Current number of food establishments	1214	602	4126	851	314	1207	910	571
Limited	484	185	856	285	109	195	111	358
Moderate	443	230	1882	346	66	555	520	143
Complex	287	187	1388	220	139	457	279	99
Number of routine inspections	1258	788	6080	1392	399	1992	1849	858
Number of reinspections	181	4	254	102	43	472	96	79
Number of pre-operational inspections	173	22	215	123	3	374	102	150
Number of foodborne illness complaints	20	5	41	29	8	0	9	7
Number of non-foodborne illness complaints	217	310	732	143	24	130	26	5
Number of compliance proceedings	2	0	2	0	0	0	0	0
Number of food items detained/embargoed	0	1	0	0	0	0	1	71
Number of temporary food establishment inspections	200	58	933	539	0	178	84	125
Outreach								
Number of presentations	122	3	36	5	18	364	7	6
Number of participants/audience	4308	90	1376	84	206	5790	400	264
Number of consultations/counseling provided	250	5	0	133	0	511	81	96
Number of media contacts	12	2	12	1	0	0	5	2
Non-food related activities								
Public & semi-public bathing places	257	37	2491	292	42	194	222	17
Routine inspections	273	37	4579	149	40	660	355	137
Complaint inspections	8	0	180	5	2	1	4	0
Enforcement actions	0	0	362	0	0	0	0	8
Trailer coach parks	98	43	419	66	21	0	207	0
Routine inspections	92	0	388	54	19	0	348	0
Complaint inspections	17	15	29	2	2	0	3	0
Enforcement actions	2	2	2	0	0	0	0	0
Public school grounds	53	28	235	84	29	51	58	0
Routine inspections	71	47	266	54	25	15	101	0
Complaint inspections	5	0	22	5	1	0	0	0
Enforcement actions	0	0	22	0	0	0	0	0
Camp grounds	4	0	0	1	0	0	0	0
Routine inspections	2	0	0	1	0	0	0	0
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0
Children's camps	1	7	0	2	1	14	0	6
Routine inspections	1	7	0	2	0	16	0	6
Complaint inspections	0	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	1
Public accommodations	86	78	179	29	18	113	41	0
Routine inspections	99	0	161	25	15	112	61	0
Complaint inspections	18	12	26	4	0	7	2	0
Enforcement actions	1	0	0	0	0	0	0	0
Bottled water	5	4	3	3	1	2	0	0
Routine inspections	6	2	4	3	0	3	0	0
Complaint inspections	2	0	0	0	0	0	0	0
Enforcement actions	0	0	0	0	0	0	0	0